

VIVIDOR VERMOUTH

“ FOR THOSE WHO LIVE EACH MINUTE AS
THOUGH IT IS THE LAST ”



MADE IN VALENCIA

VARIETIES

Vividor Vermouth is made in the traditional way as developed by Don Antonio Arráez Garrigós, founder of Bodegas Arráez in 1950.

We select the best Monastrell grapes in the area and obtain the base wine of 15° without adding alcohol.

After that we macerate 20 aromatic plants, roots and other botanical secrets, with a special predominance of Zarzaparilla (*Smilax aspera*), which gives a slight bitterness and a typical aromatic character to our family vermouth.

WINEMAKER'S TASTING NOTES

Vividor has an intense nose of aromatic herbs with spicy notes and balsamic hues.

On the palate: it has a nice balance between acidity, bitterness and sweetness with a very marked profile of Mediterranean botanicals in its aftertaste.

Drink at between 4° and 6°C

PAIRING SUGGESTIONS

Just on its own it is a great aperitif but works perfectly with tapas, music and good conversation.

Our recommendation is to drink it in the Mediterranean style: with ice, a slice of orange and a couple of olives.

TECHNICAL DATA

Alc: 15% Vol.

PALLET

Bottle Size: 0,75

Bottle per case: 6

Bottle per Pallet : 720

“La hora de vermouth” (Vermouth time). How many times have you heard that expression?

Rumour has it that our friend Martin Lobo invented it, given that it is his favourite time of day. It's his modest pleasure amongst all his adventures.

Did you know that? The label design is Paco Tuercas.